

Vitikultur **MOSER**

ZWEIGELT ROSÉ 2021

Apetlon Burgenland



VINEYARDS

Hedwighofund Hollabern

SOIL

Subsoil: silty-sandy quartz-gravel with a notable share of carbonates (limestone, dolomite rock).
Topsoil: a layer of calcareous black soil (tschernosem)

HARVESTING DATE

Beginning of September 2021

GRAPE PROCESSING

de-stemming, partially immediate pressing and "saignée"-method

FERMENTATION

Spontaneous fermentation in stainless steel

MATURING

Stainless steel

BOTTLING

November 2021

ALCOHOL

12.5 % vol.

ACIDITY

7.1 g/l.

RESIDUAL SUGAR

1.0 g/l.

CHARACTERISTICS

Cheerful raspberry red. A scent of wild hollyhock blossom and berry leaves. On the palate delightful wild strawberries. A beautiful acidity, delicately creamy with a lively long-lasting grip.

FOODPAIRING

Backhenderl (Austrian fried chicken)

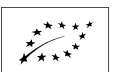
AGEING POTENTIAL

2026

A-3495 ROHRENDORF | UNTERE WIENERSTRASSE 1

Tel.: 02732/70531 | Fax: DW10

office@vitikultur-moser.at | www.vitikultur-moser.at



AT-BIO-302
Österreich-Landwirtschaft